



2017 Mourvèdre

Production 40 cases

Blend 100% Mourvèdre

Appellation Red Mountain

Vineyards 100% Ciel du Cheval (Red Mountain)

Alcohol 14.4%

Cooperage Aged in 100% 2nd and 3rd fill premier French oak

Winemaking

Crushed gently and dropped by gravity into 1.5ton bins, cold soaked 48-72 hours, then inoculated with yeast RP15, hand punched for 9-12 days until ready for pressing directly to barrel where the wine finished both primary and secondary fermentations.

Tasting Notes

Aromas of red currant, white pepper, rose hips and strawberry lead to a lavish mouth feel with flavors of raspberry, dried tarragon and smoky Prosciutto followed by opulent tannins on the finish.